

## 3 Course Set Menu

*£55 per person*

### Starters

Pea and watercress soup, warm crusty bread *(V - VG, GF option available)*

Country pate, beer mustard and toast

Salt & pepper squid, sriracha mayo

Heritage tomato & burrata salad, basil oil *(VG / GF)*

### Mains

Sweet pea and mint mezzunala, feta, salsa verge *(VG)*

Aberdeen Angus onglet steak, peppercorn sauce, chips and salad

Barnsley lamb chop, Jersey royals, peas, mint and shallot jus

Oven baked cod, sea vegetables, brown butter sauce, crushed potatoes

Whole joint of Aberdeen Angus Sirloin, served family style with chips and salad

*(£10 a head supplement, minimum order of 8 guests)*

Whole joint of Aberdeen Angus Ribeye, served family style with chips and salad

*(£15 a head supplement, minimum order of 8 guests)*

### Desserts

Peach cobbler, vanilla ice cream *(V)*

Treacle tart, clotted cream *(V)*

Chocolate mousse, coffee ice cream, caramelised banana *(V)*

British cheese selection, chutney, crackers, celery *(GF option available)*

**V = vegetarian, VG = vegan, GF = gluten free**

*If you have any food allergy or intolerance query, please speak to your event manager who will be happy to help with recommendations.  
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.*